

## The Bird with Four Legs.

The Strangest of All Winged Creatures Discovered in British Guiana.

CLIMBS TREES LIKE A MONKEY.

A bird with four legs: a bird that in its infancy climbs through the branches of trees like a monkey; a bird that cannot be drowned; a bird that flies, dives, swims, or climbs with equal facility; a bird that is the last survivor of the flying quadrupeds of prehistoric ages; the existence of which is only proved by fossil remains discovered in the lowest geological strata consistent with animal life.

This is the remarkable bird which has set the whole scientific world talking and writing. It is found only in the most remote forests of British Guiana, and is called the "crested hoatzin" in English, and opstocomis cristatus in the professors who, in their own lingo, can disguise the American national bird so that you would never know whether a turkey.



The Quiser Four-Legged Bird Discovered in Guiana.

eagle, or blackbird is meant.

This bird has pursued the even tenor of its way through all the centuries, and was only discovered by the scientists within the year. Its habits are very retiring, and this fact, to a certain extent, accounts for its survival. To another habit it owes much of its safety. It feeds upon the leaves of the wild arum, with the result that its flesh has acquired such an offensive smell that man and beast flee from its presence, and the vultures and buzzards even refuse to touch upon its flesh.

It is described, when full grown, as a very large bird, much larger than a peacock, and it is very seldom seen. Its long, wailing cry is often heard from the depths of the tropical forests; but the Guiana natives regard it, for the reasons stated, not only with physical aversion, but with a superstitious fear, and not for twelve yards of red cloth and six inches of glittering beads could he be induced to hunt it to its lair.

But now that Professor F. A. Lucas, of the Smithsonian Institution, has written a monograph about it, and Professor J. J. Queich has given to the world the results of a careful study of it, and its nature both in the nestling and adult state has appeared in the Sunday Journal and the Popular Science News, its days are as good as numbered. The scientists and menagerie agents don't mind a little thing like travelling to the remote forests of British Guiana in order to secure a new bird, even if it does give out an odor that would put the mephitis Americans to flight.

The chief peculiarity of the hoatzin, according to Professor J. C. Beard, is that when it is hatched it possesses four well-developed legs, the front pair being of a reptilian character, as a glance at the illustration taken from an official source will show. The parent hoatzin seems to be an indifferent provider, and it is a fortunate thing for the little hoatzins that they are provided with the four legs, which enable them to leave the nest at once, and to climb about over the adjoining limbs and twigs in search of food, on which excursions they look and act more like tree toads than birds.

In early infancy a modification of the fore limbs begins. The claws of the digits fall off, the claw-like hands begin to flatten, and in the course of time the fore sprout and the fore limbs of the infant become the wings of the adult.

Professor Lucas on this point says that "the adult birds not only have no claws upon their wings, as was probably the case in remote ages, but the petiole, or base of the wing, is furnished with a bat-like wing, with an outer row of claws. The thumbs of the grown-up hoatzin are so poorly developed that one would hardly suspect that in the nestlings we have the nearest approach to a quadruped found among existing birds."

Mr. Queich says that after hatching the well-developed claws on the pollax and under are constantly in use for hooking and holding on to surrounding objects.

**ODD TABLE DECORATION.**  
Lawn Mowers, Meat Choppers, and Hand Saws That Ornamented the Board at a Recent Hardware Dinner.

The Hardware Merchants' and Manufacturers' Association, of Philadelphia, recently gave a banquet at the Union League Club, which was remarkable in several respects, but especially in the matter of the table decorations. From an extended account of the affair the following is taken: "The centres of the tables were covered with sunlax, asparagus, and other vegetables, carefully disposed, and half hiding numbers of hand saws, hatchets, chisels, hammers, screw drivers and other hardware articles.

"At the upper end of the inner table was a tandem bicycle, and at the lower end an ordinary wheel. A pretty little bouquet of wood violets and a white carnation peeped out of the napkin of each guest, and at the side of each place was a little pile with four filling surfaces, in a leather case."

## A Fish That Chews Gum.

Very Partial to Blood Orange and Other Flavors of the Slot Machine.

A FISH STORY THAT IS TRUE.

A fish has been discovered which chews chewing-gum. Remarkable as this fact may appear, it is well attested by the owner of the fish. The facts are as follows:

Thomas Stillman, a well-known citizen of Wellesley, Mass., is a dealer in birds and animals. Among his stock he has a number of goldfish. Three weeks ago his boy, who, like most office boys, chews gum, was cleaning out the store. With his usual "casualness" he happened to drop a piece of the gum into the fish tank, "just to see if it 'd float." When through his work he happened to look at the tank again, and was surprised to see that the piece of "fruit-of-the-slot-machine" was gone.

Not being able to account for its disappearance,

## Did You See the Sea Dog?

The Big Fellow Up the Sound Was a Harbinger of an Early Spring.

HAS WHISKERS AND A QUEER BARK.

A sea dog of unusually large size was seen off Great Neck, L. I., last week. The sea dog very rarely makes his appearance in Long Island waters, but when he does so at this time of the year it is considered a sure sign of an early Spring.

In appearance the animal resembles the ordinary seal, except that its head and jaws are much more powerful, being something like those of a mastiff. The teeth are very strong and sharp, and it wears a luxuriant crop of whiskers. These whiskers are composed of long, stout hairs, each one of which is provided with a very sensitive nerve. By means of them the animal can find its way about through the sense of touch, even in total darkness.

The neck is slender, the body is very thick in the middle, tapering at the neck and tail. In color it is grayish, with light spots. The fur does not make good seal-skin.

A great deal of trouble is often caused the fishermen by the sea dog. The crafty animal, besides destroying and frightening away many fish, will often attack the nets of the fishermen and tear them to pieces in order to get at the fish inside. Owing to their great quickness it is very difficult to shoot them. If some distance away they will dive at the flash of a gun so quickly that they are under the water before the bullet can reach them.

Fortunately for the Great Neckers they are very scarce, or their fishing grounds would soon become depleted. Later on in the season their strange bark may sometimes be heard along the shore as they call to one another. The term sea dog probably comes from their queer bark, which sounds like that of a big St. Bernard dog who has a severe cold. For a short dis-

pearance, he decided to try again. So the next day he purposely put another piece of gum into the water. The boy kept watch, and what was his amazement to see one of the largest goldfish swim up and bite off a small portion of the gum. The fish swam away with its prize to a corner of the tank and tried to swallow the gum. Not being able to do this, it did the next best thing—it began to chew it. It seemed to relish the morsel, and soon had the entire "fruit" in its jaws, chewing away at a great rate.

After a few more trials with the gum, and to be sure his eyes had not deceived him, the boy called the attention of his father to the strange discovery. The proprietor at first refused to believe the lad's story, but after seeing the thing himself, he instructed the boy to provide the fish with chewing-gum each morning. So the boy varied the flavors of the gum, giving the fish, respectively, peppermint, spearmint, and blood orange, etc., until he had exhausted the production of the machine. The favorite of the piscatorial epicure seemed to be blood orange, with spearmint a close second. Peppermint the fish would never touch after the first taste, and it showed an equal aversion to raspberry.

If not supplied regularly every day with a fresh piece the fish seemed to get furious, swimming rapidly about the tank and beating its head against the sides. Naturally the fish attracted crowds to the store, and the owner put the tank in the window, around which the people would gather to watch the fish chew gum like a typewriter on a holiday.

HERMIT OF THE CAVE.

Queer Abode of a Queer Man Who Lives in Hell's Kitchen in Pennsylvania.

For twenty years or more the Hermit of Hell's Kitchen, down under Hazleton, Pa., has been a mystery. For nearly a quarter of a century he has led the life of recluse, making his home in a cave on the northern slope of Mount Yeager, the wildest spot in Pennsylvania. Avoiding the people from the villages, making a living by hunting and fishing, he has kept to himself his history and his reasons for his forced exile.

Mount Yeager has an almost perpendicular cliff for about five hundred feet. Then it slopes off at an easier incline. Here mountain game, such as deer, bears, wolves, rabbits and squirrels are frequently shot. It is about half way below the summit of the steepest portion that the hermit has made his abode. Three plies stand out among the rocks, around which cluster stunted laurel and yew-trees. In several places it is possible to enter a crevice and travel for hundreds of feet in the caverns which have been formed by the jagged walls. It is in one of these openings that the hermit has made his home.

The first human beings to enter the cave beside the hermit were the hunters found perching in the snow not far from his rugged abode. They describe it in this way: "The rocky sides of the cave were pretty well covered with skins and traps and odds-and-ends picked up by the recluse. In the many niches in the walls were deerwings, roots, herbs, cured meats and furs. An old sabre and a fowling piece of antique pattern hung on the wall. On a box on the floor were a number of French books which had seen much handling. A crude fireplace, in which logs were blazing brightly, was located at the further end of the cavern. The hermit's bed was made of skins and furs and was a very comfortable looking affair."

But once during the twenty years the hermit has made his home in the mountain has he been known to visit any of the surrounding villages. Ten years ago he appeared upon the streets of Hazleton, but his uncouth appearance created such curiosity among the people that he made a hasty retreat to the hills. "Attractive" cures are alleged to have been performed by some of his herbs which he has given to a few of the people who have been able to get on speaking terms with him.

**KILLINGS BY WHOLESALE.**  
Four Thousand Murders a Year in Italy, the Most Violent of Civilized Countries.

A homicide occurs every two hours in Italy. This was one of the many startling statements made by Baron Garofalo, a distinguished Italian criminologist, in a lecture delivered on "Criminology in Relation to the Education of the People" in the Roman College. His audience included Queen Margherita.

In Italy the annual loss of life by homicide (usually by lethal weapons) numbers about 4,000 souls. Compared with France, for instance, she has 10 homicides a year for France's one; and 35 for Denmark's one. The Latin populations, indeed, in both hemispheres have a bad pre-eminence over the Teutonic in crimes of violence. If not in crime generally, and of these Latin populations the Italian is the worst.

Baron Garofalo proceeded to give the reasons why. In the first place, crowded conditions in Italy, and in any other country; duelling, also, is more frequent in Italy than elsewhere. To the religious instruction given in Great Britain and the United States of America he attributed the fact that these countries have in forty years diminished by one-half the annual number of their delinquents and mendicants, while in Italy the want of similar instruction has resulted in the positive increase of delinquency and mendicancy since 1862.

When to these considerations we add the increased hardness of living in the young kingdom, the strain put upon the moral resisting power by a cruel poverty, the squalid dwellings, the defective aliment, by which the brain is starved, when it is not actually poisoned by the stimulants in which relief from misery is sought, and the depreciation of life as it exists under such conditions, we arrive at an ensemble of causes which quite accounts for these sad statistics.

**OLD READING BOARDS.**  
Two of These School Implements Were Recently Found in Flatbush Containing Old-Time Writing.

What are "reading boards?" Not many people know. Two of them were recently found near here. A century or two ago books were much scarcer than now. School books were not given to children, but they were taught from reading-boards. Our grandfathers and grandmothers and their progenitors learned to read from these boards, and they got in the same way their first lessons in history and natural science.

There are a couple of these queer old boards among the curiosities at Erasmus Hall, Flatbush. They are of pine and about twelve inches by nine. When found recently papers were pasted upon them containing the daily or weekly lesson. They used to be hung up in front of the whole class, and from these the teacher gave her pupils their lessons.

The two boards are numbered 80 and 81, and 86 and 87, on their respective sides. They are split and worm-eaten, and their warped and stained surfaces show their extreme age. The old cords still hang from the top of each.

Board 80 shows the old English lettering, and also the curious confusion in the contemporary mind between corn and wheat.

"This is a grain of corn. This is an ear of corn. What grows upon a single stalk is called an ear."

"This is a stalk. There are many sheaves in a shock."

"When corn is ground it is called flour."

Erasmus Hall, where they were found, has been an educational institution for over a hundred years. It numbers among its ancient curios some old Dutch text containing Biblical scenes. Absalom caught by the hair, Esau and Jacob and all the patriarchs are here faithfully represented, all in original Dutch costumes.

## "Jag" Licenses" The Latest.

If a Man Must Drink He Must Pay a Fee and Be Posted as a Drinker.

THIS IS THE PROPOSED IOWA WAY.

The new Des Moines idea on the liquor question is the most remarkable yet. There has been introduced into the General Assembly of Iowa a bill which provides that nobody shall procure a drink in any of the bar-rooms of the State unless he first pulls out and shows to the "barkeep" a license proclaiming him to be one of Iowa's alcohol consumers.

This project the temperance reformers have sprung upon the Legislature, and the inspiration of it comes from a constituency represented by a very strict prohibitionist, Senator Perkins. The makers of the bill say that if a man has to take out a license in order to drink in public, he will think twice before he goes to the County Clerk's office on such a mission and puts up two good American dollars for it. They claim that this will not only enormously reduce habitual drunkenness, but that a lot of people who now drink occasionally and whenever they please will give up the habit because of the shame of being known as men who carry "jag-licenses" around with them.

The bill provides that the license shall be a legal looking sheet of parchment with blue ribbons and a green seal, and shall specify that such a person is hereby permitted to buy alcoholic liquors after showing the same at the place where he is to purchase, and that he shall have this privilege for twelve months from the calendar date. The license does not apply to the wholesale purchase of alcohol or wine, and is good only for drinks to be had across the bar in the regular manner. It is not transferable.

The proposed law goes on to state that apocryphal shall not sell to any one without a license, and if they do the fine shall be \$10 and the costs of the suit. Another curious provision is that any relative over fourteen or any friend may protest against the license being issued. This

is intended evidently as a means of ruling out the "habituals."

The "blue ribbon" element among the women is much pleased at the proposition, and it is said that many Iowa ladies will put out such gentlemen friends of their list as are known to carry around a license with them. The evidence in the application book will be considered damning and conclusive.

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**Snails Now in Great Demand.**

Very Popular These Days with Fastidious American Epicures.

RECIPES FOR COOKING THEM.

"Escargots de Bourgogne," say all the French restaurants' menus, in University place and the side streets near Sixth avenue, and at this a broad smile of approval irradiates the countenances of French and German and our own bon vivants alike.

The consumption of snails in this country is on the increase, and the supply imported from France and Switzerland is inadequate to the demand. Until a few years ago all the edible snails used in this country came from England; but now they are almost obsolete there, and the vineyards and apple orchards of sunny Burgundy furnish the best and greater part of our supply.

History does not inform us who first ventured to taste a snail. It is certain, however, that they were held in high esteem by the ancient Greeks and Romans. Large sums were spent in breeding and fattening them. In later times they were regarded as a cure for constipation, a disease to which glass-blowers are specially subject; and when the glass-blowers of Newcastle, England, held their annual festival it was their custom to go along the chalk districts and gather snails for their piece de resistance at the feast.

There are several varieties of edible snails, the best being the large, well-formed, supple, handsome pinky-brown shelled ones that are gathered in the vineyards and orchards. Most snails would be edible if their feeling was properly regulated. To get them in the best condition they should be collected in the Winter time, if possible, that they may purify themselves by a long fast and then fed freely on freshly gathered sweet herbs to assist them in preparing themselves for "in-terment in the grateful stomach of some epicure."

A French chef thus details the modus operandi of their treatment before cooking: "The snails are cleaned before putting them in boiling water with some wood ashes, and leaving them until they have thrown their cover wide open, which will be in about a quarter of an hour. They should then be picked carefully out of their shells with a fork. Put them in a basin of tepid water and leave for two or three hours."

"Afterward rub well in the hands and wash in several lots of cold water. The shells are put in warm water, scrubbed with a brush and wiped dry. This operation finished they may be baked or served a la Bourgeoise."

To bake them, work one tablespoonful of chopped parsley into two ounces of butter, add a salt spoonful of salt, one-half spoonful of pepper and a dash of nutmeg. Put a piece of prepared butter in each shell, a snail on top, and a bit of butter on the snail. Lay the shells close together in a cast-iron pan, the mouths of the snails upward, and not one upon the other; cover air-tight and bake in a moderate oven. When the parsley looks dark the snails will be sufficiently cooked. Arrange in twisted cornucopias of white paper and send to the table piping hot—a digne fit for the gods.

To cook this bonne bouche as his native Louisianians are wont to do, select fine Burgundy snails. Disgorge well with a little salt for two or three days. Wash, strain and place in a stewpan covered with water. Add a bunch of sweet herbs, some cloves and whole peppers tied in a cloth, and salt to taste. Cook until the snails fall from their shells. Empty them, clipping off their tails and clean the shells well.

Mix together some butter, shallots and parsley chopped very fine. Put this in a bowl with an equal quantity of sifted bread crumbs and one wine glass of white wine. Season to taste with salt and pepper and knead well. Partly fill the shells with this mixture, replace the snails and finish filling with the mass of kneaded butter. Spread buttered bread crumbs over them, lay in baking dish, bake four minutes and serve on a hot dish with folded napkins.

Although the nutritive value of the snails is below that of the oyster, he is bound to grow in popular favor, and the man who first puts in successful operation in America a farm or garden devoted to the raising of snails has a fortune assured.

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**Star Drunkard of the World.**

London's Most Notorious Woman Criminal Adjudged a Lunatic.

SHE WAS CONVICTED 280 TIMES.

It looks as if the last words have now been said on Jane Calbreath. For nearly a generation past the efforts of all London's "day reformers" have been expended upon this unconquerable and picturesque village and drunkard in vain. Time after time she has scouted all attempts to reform her, and plainly and in profane language assured those who have taken an interest in her that all she wanted was to be left alone and given free entrance to the public houses.

The last famous reformer to plead with her and try to reclaim her was Lady Henry Somerset. For a time it looked as if this noted philanthropist might succeed where all else had failed. But now Lady Henry has given up the battle in disgust. Jane Calbreath having tossed up her nose and declined to stay in the comfortable home that was provided for her because, as this awful woman put it, the inmates were not on her level.

The latest news that has come over from London tells of her final removal from the London "pubs," which she has haunted for the best part of forty years. The other day she was examined as to her sanity, and the doctor of Holloway Jail certified that the woman was not responsible for her actions. So they took her to an asylum.

As remarkable as anything in her whole career was the court scene. Age and the piling up of crime have not been able to stale Jane Calbreath's unique pleadings and ravings before the bar of justice. She struggled and shouted and declaimed against the whole English judicial system. She declared that, being a lady, she had a full and perfect right to get drunk and disorderly as often as she chose. She went on to say that she wanted "that \$35,000" she was entitled to, and she wanted it "right off." Being comparatively sober, after having been shut up in Holloway, she declared tearfully that she was in possession of her "proper senses," and yelled that sending her to an asylum was a high-handed outrage.

Jane Calbreath holds the woman's record in the annals of English crime, and she is proud of it. Though never a felon, she has actually been convicted 280 times, mostly on charges of "drunk and disorderly." The English police records have never known of any woman so utterly irreclaimable. Not a feminine trait seems to be left in this haggard and bestial old woman.

The only wonder is that she has not drank herself to death long before this. For probably the best part of sixty-five years she has been day and night soaking her system with alcohol. Her favorite drink has been gin, though she has not disdained any other beverage, her capacity for beer being abnormal when nothing stronger was offered.

She began to drink at five years of age. Her parents were criminal and ram soaked. Petty thievery is the most she has ever attempted, and in the social sense she was never a professional woman of the town. Her favorite method of going to the police

station was strapped in a hand barrow and screeching at the top of her voice.

**THE NEWEST TOY.**  
Here is a Novelty from Paris Which Every Boy Can Make at Home for His Own Use at Little Expense.

The very latest in toys from Paris has made its appearance in New York. It is an ingenious optical illusion.

Two pieces of glass make the front and rear walls of a reservoir, which is filled with clear water. The front is made of corrugated but clear glass. The rear one is of smooth plate. A figure of a man, cut out of cardboard, is attached to a wire that passes under the reservoir.

As the picture is drawn toward the operator, who is looking at it through the corrugated glass, the figure appears to be walking in a most natural manner. A clown, with his pointed cap balanced on his nose, seems to be scurrying all his energy to preserve its equilibrium, as well as his own.

Horses move, little dogs dance, geese waddle, all in a manner to produce much amusement. Any colored pictures cut from newspapers or magazines may be used with this simple toy. Ingenious boys, thereby prolonging its novelty and entertaining favorably. An ingenious youth will find this a new and amusing way to produce puppet shows and toy theatricles.

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**RED TAPE AT THE OPERA.**  
Official Nonsense in the Ceremony of Ushering President Faure and Party to His Box.

A very amusing relic of an ancient imperial custom in France is apparent when President Faure attends the opera. There is a private entrance for the President at the Grand Opera House, and it is cus-

tomary to make special arrangements for the reception of the Presidential party. Two directors of the Opera House, usually MM. Gailhard and Bertrand, with the Secretary of the Institution and two ushers in full dress, meet the party at the entrance and welcome them in a very formal manner.

Under the imperial regime it was customary for the managers of the opera to receive